SAMSUNG

MICROWAVE OVEN

Owner's Instructions and Cooking Guide

CE1180GWC
CE1180GBC
CE1180UBC

"Quick" Look-up Guide 2
Control Panel 3
Oven 3
Accessories 4
Using this Instruction Booklet 4
Safety Precautions 5
Installing Your Microwave Oven 6
Setting the Time 7
Checking that Your Oven is Operating Correctly 7
How a Microwave Oven Works 8
What to Do if You are in Doubt or You have a Problem 8
Cooking/Reheating 9
Power Levels and Time Variations 9
Stopping the Cooking 10
Adjusting the Cooking Time 10
Using the Auto Cook Feature 11
Using the Power Defrost Feature 12
Auto fast Preheating the Oven 13
Cooking by Convection 13
Grilling 14
Choosing the Heating Element Position 14
Choosing the Accessories 15
Cooking by Combination 15
Using the Deodorization Feature 16
Safety-locking Your Microwave Oven 16
Switching the Beeper Off 17
Manual Stop Turntable Function 17
Cookware Guide 18
Cooking Guide 19
Cleaning Your Microwave Oven 27
Storing and Repairing Your Microwave Oven 27
Technical Specifications 28

Code No.: DE68-03064V

"Quick" Look-up Guide

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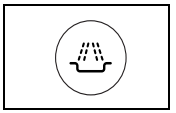
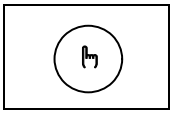
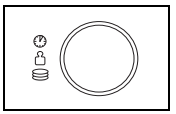
I want to cook some food



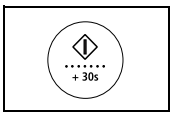
1. Press the **Microwave**( ) button.
   Next : Press the blinking button.



2. Press the **Select** ( ) button until the appropriate power level is displayed.
   Next : Turn the blinking dial.

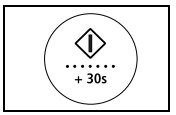


3. Select the cooking time by turning the **Jog Dial** as required.
   Next : Press the blinking button.



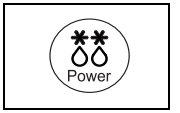
4. Press **Start**(◇) button.
   Result: Cooking starts
   - When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

I want to add an extra 30 seconds

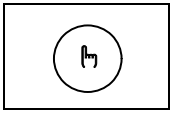


Leave the food in the oven.
Press **+30s**(◇) button one or more times for each extra 30 seconds that you wish to add.

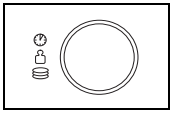
I want to Power defrost some food



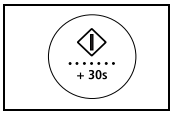
1. Place the frozen food in the oven.
   Press the **Power Defrost**( ) button.
   Next : Press the blinking button.



2. Select the food category by pressing the **Select**( ) button, until the desired food category is selected.
   Next : Turn the blinking dial.

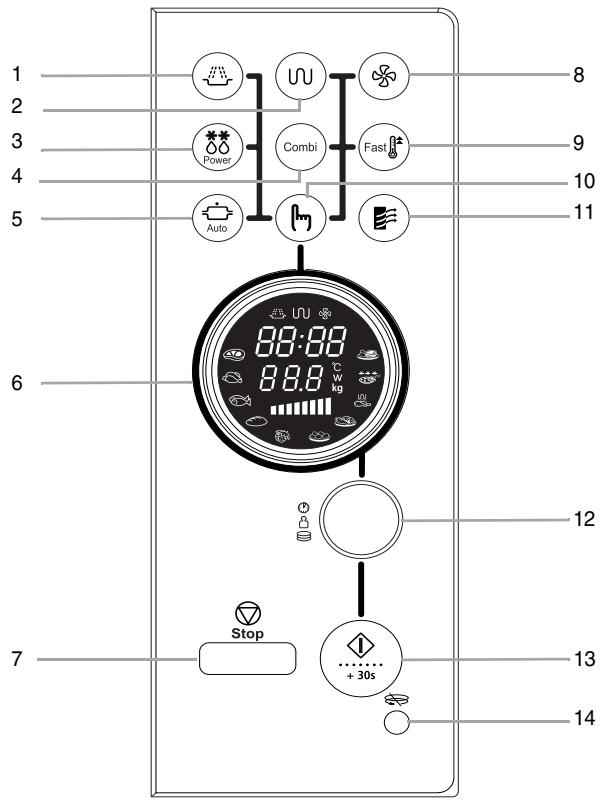


3. Select the weight by turning the **Jog Dial** as required.
   Next : Press the blinking button.



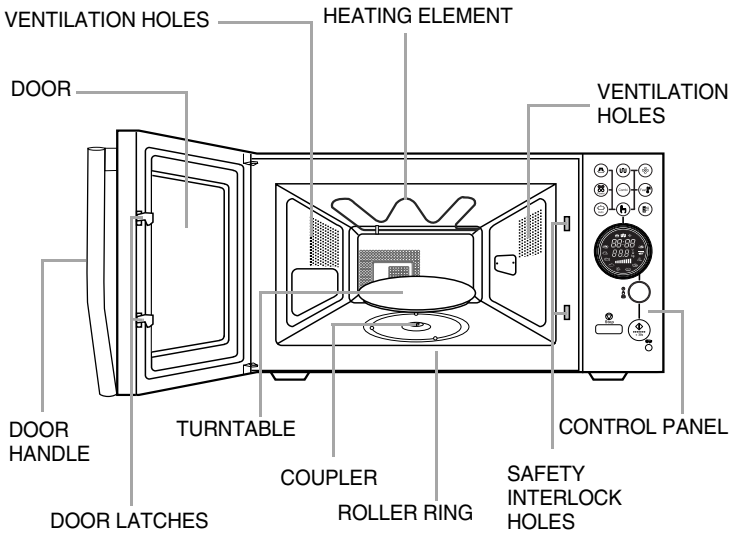
4. Press **Start**(◇) button.
   Result: Defrosting starts
   - When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

Control Panel



1. MICROWAVE BUTTON
2. GRILL BUTTON
3. POWER DEFROST FEATURE MODE
4. COMBINED BUTTON
5. AUTO COOK FEATURE MODE
6. DISPLAY
7. STOP / CANCEL BUTTON
8. CONVECTION BUTTON
9. FAST PREHEAT SELECTION BUTTON
10. SELECT BUTTON
11. DEODORIZATION BUTTON
12. JOG DIAL
13. START BUTTON
14. TURNTABLE ON/OFF BUTTON

Oven



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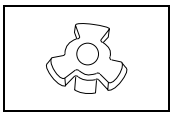
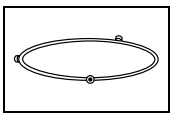
Accessories

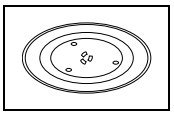
Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.



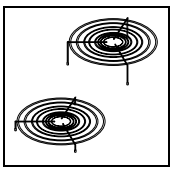
1. **Coupler**, to be placed correctly over the motor shaft in the base of the oven.
   Purpose: The coupler rotates the turntable.



2. **Roller ring**, to be placed in the center of the oven.
   Purpose: The roller ring supports the turntable.



3. **Turntable**, to be placed on the roller ring with the center fitting on to the coupler.
   Purpose: The turntable serves as the main cooking surface; it can be easily removed for cleaning.



4. **Metal racks** (High rack, Low rack), to be placed on the turntable.
   Purpose: The metal racks can be used to cook two dishes at the same time. A small dish may be placed on the turntable and a second dish on the rack. **The metal racks can be used in grill, convection and combination cooking**.

Using this Instruction Booklet

Thank you for purchasing a SAMSUNG microwave oven. Your Owner's Instructions contains much valuable information on cooking with your new microwave oven:

- ***Safety precautions***
- ***Accessories and cookware***
- ***Useful cooking tips***

Inside the cover you will find a quick look-up guide explaining three basic cooking operations:

- ***Cooking (microwave mode)***
- ***Defrosting***
- ***Adding an extra 30 seconds, if the dish is inadequately cooked or requires additional reheating***

At the end of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily.

The illustrations in the step-by-step procedures use two different symbols.

Important **Note**

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face, or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use with first a damp cloth and then a final wipe with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer.
It is particularly important that the oven door closes properly and that there is no damage to the:
(1) Door, door seals and sealing surfaces
(2) Door hinges (broken or loose)
(3) Power cable

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Safety Precautions

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IMPORTANT SAFETY INSTRUCTIONS.
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.
Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

1. **DO NOT** use any metallic cookware in the microwave oven:
   - Metallic containers
   - Dinnerware with gold or silver trimmings
   - Skewers, forks, etc.

   Reason: Electric arcing or sparking may occur and may damage the oven.

2. **DO NOT** heat:
   - Airtight or vacuum-sealed bottles, jars, containers. Ex) Baby food jars
   - Airtight food. Ex) Eggs, nuts in shells, tomatoes

   Reason: The increase in pressure may cause them to explode.
   Tip: Remove lids and pierce skins, bags, etc.

3. **DO NOT** operate the microwave oven when it is empty.
   Reason: The oven walls may be damaged.
   Tip: Leave a glass of water inside the oven at all times. The water will absorb the microwaves if you accidentally set the oven going when it is empty.

4. **DO NOT** cover the rear ventilation slots with cloths or paper.
   Reason: The cloths or paper may catch fire as hot air is evacuated from the oven.

5. **ALWAYS** use oven gloves when removing a dish from the oven.
   Reason: Some dishes absorb microwaves and heat is always transferred from the food to the dish. The dishes are therefore hot.

6. **DO NOT** touch heating elements or interior oven walls.
   Reason: These walls may be hot enough to burn skin even after cooking is finished, oven though they do not appear to be so. Keep away from hot spot. Do not allow inflammable materials to come into contact with any interior area of the oven. Let the oven cool down first.

7. To reduce the risk of fire in the oven cavity
   - Do not store flammable materials in the oven
   - Remove wire twist ties from paper or plastic bags
   - Do not use your microwave oven to dry newspapers
   - If smoke is observed, keep the oven door closed and switch off or disconnect the oven from the power supply.

8. Take particular care when heating liquids and baby foods.
   - ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to equalize.
   - Stir during heating if necessary and ALWAYS stir after heating.
   - To prevent eruptive boiling and possible scalding, you should stir before, during, and after heating.
   - In the event of scalding, follow these FIRST AID instructions :
     * Immerse hand in cold water for at least 10 minutes.
     * Cover with clean, dry dressing.
     * Do not apply any creams, oils or lotions.
   - **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
   - **ALWAYS** check the temperature of baby food or milk before giving it to the baby.
   - **NEVER** heat a baby's bottle with the teat on, as the bottle may explode if overheated.
   - During microwave heating of beverages, there are results in delayed eruptive boiling, therefore care has to be taken when handling the container.

9. Be careful not to damage the power cable.
   - Do not immerse power cable or plug in water and keep power cable away from heated surfaces.
   - Do not operate this appliance if it has a damaged power cable or plug.

10. Stand at arm's length from the oven when opening the door.
    Reason: The hot air or steam released may cause scalding.

11. Keep the inside of the oven clean.
    - Clean the inside of the oven right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

    Reason: Food particles or spattered oils stuck to oven walls or floor can cause the damage of painting and reduce the efficiency of the oven.

12. "Clicking" sound might be noticed while operating, especially in defrosting mode.
    Reason: When the power output is changing electrically, you may hear that sound. This is normal.

13. If the microwave oven is operating without any load, the power will cut off automatically for safety. After standing for over 30 min, you can operate the oven normally.
    - Do not worry is the oven continues to work after cooking has finished.

    Reason: This product is designed to fan for some minutes, not operating microwave oven(MWO), to cool down the inner electronic parts when the stop button is pressed or the door is opened after finishing cooking in case that the oven operates for some minutes in cooking(MWO, GRILL, CONVECTION, MWO+GRILL, MWO+ CONVECTION). When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

Safety Precautions (continued)

IMPORTANT SAFETY INSTRUCTIONS

During cooking, you should look into the oven from time to time when food is being heated or cooked in disposable containers of plastic, paper or other combustible materials.

IMPORTANT

Young children or infirm persons should **NEVER** be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.

WARNING:

If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING:

It is hazardous for anyone other than a comperent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING:

Liquids and other foods must not be heated in sealed containers since they are liable to explode.

WARNING:

Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

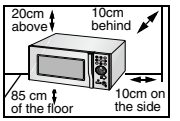
Please recycle or dispose of the packaging material for this product in an environmentally responsible manner.

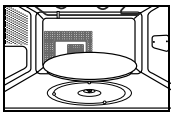
Please contact your local authorities in regard to the enviromentally safe disposal of this product.

☛ **DO NOT** operate the microwave oven without the coupler, roller ring and turntable.

Installing Your Microwave Oven

This microwave oven can be placed almost anywhere (kitchen work surface or shelf, movable trolley, table).





1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind, and on the sides of the oven and 20 cm (8 inches) of space above the oven and 85 cm (33 inches) of the floor.
2. Remove all packing materials inside the oven.
   Install the roller ring and turntable.
   Check that the turntable rotates freely.
3. This microwave oven has to be positioned so that plug is accessible.

☛ **Never** block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.

☛ For your personal safety, plug the cable into a 3-pin, 240 Volt, 50Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable. Contact your local dealer to have it replaced.

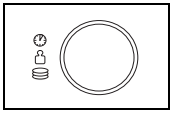
☛ **Do not** install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

Setting the Time

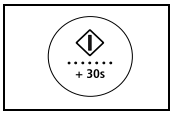
Your microwave oven has an inbuilt clock. The time can be displayed the only 24-hour notation. You must set the clock:

- ***When you first install your microwave oven***
- ***After a power failure***

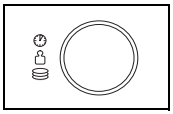
✉ Do not forget to reset the clock when you switch to and from summer or winter time.



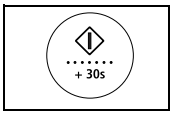
1. Turn the **Jog Dial** to set the hour.
Next : Press the blinking button.



2. Press the **start**(◊) button.
Next : Turn the blinking dial.



3. Turn the **Jog Dial** to set the minute.
Next : Press the blinking button.



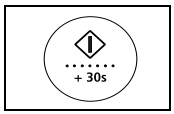
4. When the right time is displayed, press the **start**(◊) button.
Result: The time is displayed whenever you are not using the microwave oven.

Checking that Your Oven is Operating Correctly

The following simple procedure enables you to check that your oven is working correctly at all times. If you are in doubt, refer to the section entitled "What to Do if You are in Doubt or Have a Problem" next the page.

✉ The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum (100% - 900 W) is used, the water takes longer to boil.

Open the oven door by pulling the handle on the right side of the door.
Place a glass of water on the turntable. Close the door.



Press the **start**(◊) button and set the time to 4 or 5 minutes, by pressing the **start**(◊) button the appropriate number of times.
Result: The oven heats the water for 4 or 5 minutes. The water should then be boiling.

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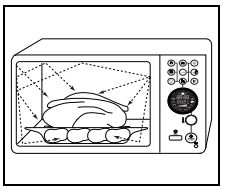
How a Microwave Oven Works

Microwaves are high-frequency electromagnetic waves; the energy released enables food to be cooked or reheated without changing either the form or the colour.

You can use your microwave oven to:

- ***Defrost***
- ***Reheat***
- ***Cook***

Cooking Principle



1. The microwaves generated by the magnetron reflected at cavity and are distributed uniformly as the food rotates on the turntable. The food is thus cooked evenly.
2. The microwaves are absorbed by the food up to a depth of about 1 inch (2.5 cm). Cooking then continues as the heat is dissipated within the food.
3. Cooking times vary according to the container used and the properties of the food:
   - Quantity and density
   - Water content
   - Initial temperature (refrigerated or not)

☛ As the centre of the food is cooked by heat dissipation, cooking continues even when you have taken the food out of the oven. Standing times specified in recipes and in this booklet must therefore be respected to ensure:

- Even cooking of the food right to the centre
- The same temperature throughout the food

What to Do if You are in Doubt or You have a Problem

Becoming familiar with a new appliance always takes a little time. If you have any of the problems listed below, try the solutions given. They may save you the time and inconvenience of an unnecessary service call.

- The following are normal occurrences.
  - Condensation inside the oven
  - Air flow around the door and outer casing
  - Light reflection around the door and outer casing
  - Steam escaping from around the door or vents
- The food is not cooked at all
  - Have you set the timer correctly and pressed the **Start**(◇) button?
  - Is the door closed?
  - Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered.
- The food is either overcooked or undercooked
  - Was the appropriate cooking length set for the type of food?
  - Was an appropriate power level chosen?
- Sparking and cracking occur inside the oven (arcing)
  - Have you used a dish with metal trimmings?
  - Have you left a fork or other metal utensil inside the oven?
  - Is aluminium foil too close to the inside walls?
- The oven causes interference with radios or televisions
  - Slight interference may be observed on televisions or radios when the oven is operating. This is normal.
    - * Solution: Install the oven away from televisions, radios and aerials.
  - If interference is detected by the oven's microprocessor, the display may be reset.
    - * Solution: Disconnect the power plug and reconnect it. Reset the time.
- « E - 25 » message indicates
  - The « E - 25 »message is automatically activated prior to the microwave oven overheating. Should the « E - 25 »message be activated, then depress the " ⊘ " key to utilize the initialization mode.

If the above guidelines do not enable you to solve the problem, then contact your local Samsung customer service centre.

Please have the following information read;

- ***The model and serial numbers, normally printed on the rear of the oven***
- ***Your warranty details***
- ***A clear description of the problem***

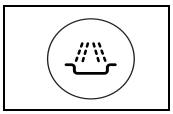
Then contact your local dealer or SAMSUNG aftersales service.

Cooking/Reheating

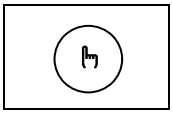
The following procedure explains how to cook or reheat food.

☛ ALWAYS check your cooking settings before leaving the oven unattended.

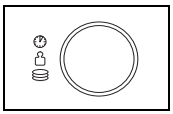
Open the door. Place the food in the centre of the turntable. Close the door. Never switch the microwave oven on when it is empty.



1. Press the **Microwave**( ) button.
Result: The following indications are displayed:
( ) (microwave mode)
Next : Press the blinking button.

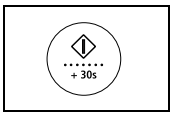


2. Select the appropriate power level by pressing the **Select**( ) button until the corresponding output power is displayed. Refer to the power level table below for further details.
Next : Turn the blinking dial.



3. Set the cooking time by turning the **Jog Dial**.
- Example: For a cooking time of 3 minutes, 30 seconds, turn the jog dial to the right to set 3:30.

Result: The cooking time is displayed.
Next : Press the blinking button.



4. Press the **Start**( ) button.
Result: The oven light comes on and the turntable starts rotating. Cooking starts and when it has finished:
- ◆ The oven will beep and flash “0” four times. The oven will then beep one time per minute.

✉ If you would like to know the current power level of the oven cavity, press **Select**( ) button once. If you would like to change the power level during cooking, press the **Select**( ) button twice or more times to select the desired power level.

Quick Start:

✉ If you wish to heat a dish for a short period of time at maximum power (900W), you can also simply press the **+30s** ( ) button once for each 30 seconds of cooking time. The oven starts immediately.

Power Levels and Time Variations

The power level function enables you to adapt the amount of energy dissipated and thus the time required to cook or reheat your food, according to its type and quantity. You can choose between six power levels.

Power Level	Percentage	Output
HIGH	100 %	900 W
MEDIUM HIGH	67 %	600 W
MEDIUM	50 %	450 W
MEDIUM LOW	33 %	300 W
DEFROST	20 %	180 W
LOW	11 %	100 W

The cooking times given in recipes and in this booklet correspond to the specific power level indicated.

If you select a...	Then the cooking time must be...
Higher power level	Decreased
Lower power level	Increased

EN

EN

Stopping the Cooking

You can stop cooking at any time so that you can:

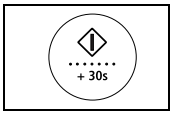
- ***Check the food***
- ***Turn the food over or stir it***
- ***Leave it to stand***

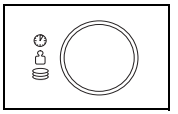
To stop the cooking...	**Then...**
Temporarily	Open the door. Result: Cooking stops. To resume cooking, close the door again and press the **Start**(◇) button.
Completely	Press the **Stop**(▽) button. Result: Cooking stops. If you wish to cancel the cooking settings, press the **Stop**(▽) button again.

Adjusting the Cooking Time

Like traditional cooking, you may find that, depending on the food's characteristics or your tastes, you have to adjust the cooking times slightly. You can:

- ***Check how cooking is progressing at any time simply by opening the door***
- ***Increase or decrease the remaining cooking time***





1. To increase the cooking time of your food, press the **+30s**(◇) button once for each 30 seconds that you wish to add.
   - Example: To add three minutes, press the **+30s**(◇) button six times.
2. During the cooking, to increase or decrease the cooking time of your food, turn the **Jog Dial** right or left.

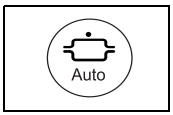
Using the Auto Cook Feature

EN

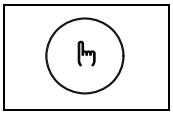
The five Auto Cook( ) features include/provide pre-programmed cooking times. You do not need to set either the cooking times or the power level.
You can adjust the size of the serving by turning the Jog Dial.

☛ Use only recipients that are microwave-safe.

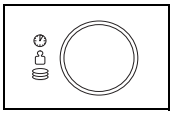
Open the door. Place the food in the centre of the turntable. Close the door.



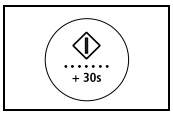
1. Press the **Auto Cook**( ) button.
Next : Press the blinking button.



2. Select the type of food that you are cooking by pressing the **Select** ( ) button. Refer to the table on the following page for a description of the various pre-programmed settings.
Next : Turn the blinking dial.



3. Select the size of the serving by turning the **Jog Dial**.
Next : Press the blinking button.



4. Press the **Start**(◇) button.
Result: The food is cooked according to the pre-programmed setting selected.
- ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

The following table presents the various Auto Cook Programmes, quantities, standing times and appropriate recommendations. Programmes no 1, 4 and 5 are running with microwave energy only. Programmes no 3 is running with a combination of microwaves and grill. Programmes no 2 is running with a combination of microwaves and convection.

Code	Food	Serving Size	Standing Time	Recommendations
	Ready Meal (chilled)	0.3-0.35 kg 0.4-0.45 kg 0.5-0.55 kg	3min.	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
	Frozen Pizza	0.3 kg 0.4 kg 0.5 kg	-	Place one frozen pizza (-18°C) on the low rack, place two frozen pizzas on the low and high rack
	Chicken Pieces	0.4-0.5 kg (2pcs) 0.6-0.7 kg (3pcs) 0.8-0.9 kg (3-4pcs)	2-3min.	Brush the chicken pieces with oil and spice them with pepper, salt and paprika. Put them in a circle on the high rack with the skin-side down. Turn over, as soon as the beep sounds.
	Fresh Vegetables	0.2-0.25 kg 0.3-0.35 kg 0.4-0.45 kg 0.5-0.55 kg 0.6-0.65 kg 0.7-0.75 kg	2-3 min.	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into a glass bowl with lid. Add 30 ml (2 tablespoons) water when cooking for 200-250 g, add 45 ml (3 tablespo-ons) for 300-450 g and add 60-75 ml (4-5 tablespoons) for 500-750 g.Stir after cooking. When cooking higher quantities stir once during cooking.
	Peeled Potatoes	0.3-0.35 kg 0.4-0.45 kg 0.5-0.55 kg 0.6-0.65 kg 0.7-0.75 kg	2-3 min.	Weigh the potatoes after peeling, washing and cutting into a similar size. Put them into a glass bowl with lid. Add 45 ml (3tablespoons) water when cooking 300-450g, add 60ml (4tablespoons) for cooking 500-750 g.

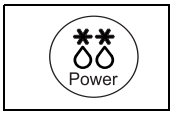
Using the Power Defrost Feature

EN

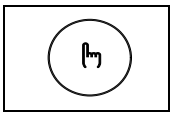
The Power Defrost( ) feature enables you to defrost meat, poultry, fish, bread , cake and fruit. The defrost time and power level are set automatically. You simply select the programme and the weight.

☛ Use only containers that are microwave-safe.

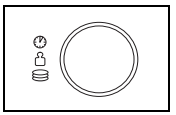
Open the door. Place the frozen food on a ceramic in the centre of the turntable. Close the door.



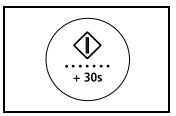
1. Press the **Power Defrost** ( ) button.
Next : Press the blinking button.



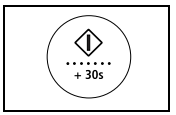
2. Select the type of food that you are cooking by pressing the **Select** ( ) button. Refer to the table on the following page for a description of the various pre-programmed settings.
Next : Turn the blinking dial.



3. Select the food weight by turning the **Jog Dial**.
Next : Press the blinking button.



4. Press **Start**(◇) button.
Result:
- Defrosting begins.
- The oven beeps through defrosting to remind you to turn the food over.



5. Press the **Start**(◇) again to finish defrosting.
Result: When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

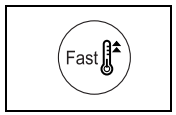
☛ You can also defrost food manually. To do so, select the microwave function with a power level of 180 W. Refer to the section entitled “Defrosting” on page 22 for further details.

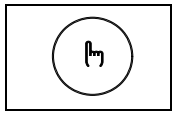
The following table presents the various Power Defrost programmes, quantities, standing times and appropriate recommendations. Remove all kind of package material before defrosting. Place meat, poultry and fish on a ceramic plate.

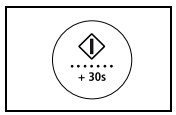
Code	Food	Serving Size	Standing Time	Recommendations
	Meat	0.2~2kg	20-90 min.	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for beef, lamb, pork, steaks, chops and minced meat.
	Poultry	0.2~2kg	20-90 min.	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken pieces.
	Fish	0.2~2kg	20-60 min.	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
	Bread/ Cake	0.12~1kg	10-60 min.	Put bread or cake on a piece of kitchen paper and turn over, as soon as the oven beeps (oven keeps operating and is stopped, when you open the door). This programme is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle. This programme is suitable for all kinds of yeast cake, biscuit, cheese cake and puff pastry. It is not suitable for short/crust pastry, fruit and cream cakes as well as for cake with chocolate topping.
	Fruit	0.1~0.6kg	5-20 min.	Spread fruits evenly into a flat glass dish or use a flat ceramic plate. This programme is suitable for all kinds of fruit.

Auto fast Preheating the Oven

For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven. When the oven reaches the requested temperature, it is maintained for approximately 10 minutes; it is then switched off automatically. Check that the heating element is in the correct position for the type of cooking that you require.







1. Press the **Auto Fast Preheat**( ) button.
   Next : Press the blinking button.
2. Press the **Select** ( ) button one or more times to set the temperature.
   Result: The following indications are displayed:
   250°C(temperature)
   Next : Press the blinking button.
3. Press the **Start**( ) button.
   Result: The oven is preheated to the requested temperature.
   - Upon arrival at the preset temperature, the oven beeps 6 times and the temperature is kept for 10 minutes.
   - After 10 minutes, the beeps 4 times and the operation stops.

✉ In case the inner temperature has reached the preset temperature, the beep 6 times when setting the temperature and the preset temperature is kept for 10 minutes.

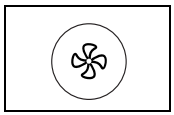
✉ If you would like to know the current temperature of oven cavity, press **Auto Fast Preheat**( ) button.

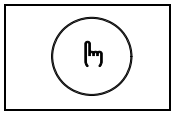
Cooking by Convection

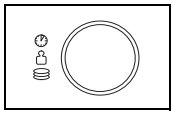
The convection mode enables you to cook food in the same way as in a traditional oven. The microwave mode is not used. You can set the temperature, as required, in a range varying from 40°C to 250°C in eight preset levels. The maximum cooking time is 60 minutes.

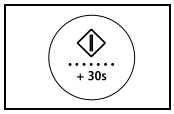
☛ If you wish to Auto Fast Preheat the oven.
- Always use oven gloves when touching the recipients in the oven, as they will be very hot.
- You can get better cooking and browning, if you use the low rack.

Check that the heating element is in the horizontal position and that the turntable is in position. Open the door and place the recipient on the low rack and set on turntable.









1. Press the **Convection** ( ) button.
   Next : Press the blinking button.
2. Press the **Select**( ) button once or more times to set the temperature.
   Result: The following indications are displayed:
   (convection mode)
   250°C (temperature)
   Next : Turn the blinking dial.
3. Set the cooking time by turning the **Jog Dial**.
   Next : Press the blinking button.
4. Press the **Start**( ) button.
   Result: Cooking starts:
   - When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

✉ You can check the temperature at any time by pressing the **Auto Fast Preheat**( ) button.

EN

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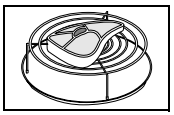
Grilling

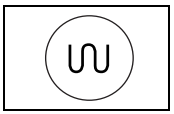
The grill enables you to heat and brown food quickly, without using microwaves.

- ***Always use oven gloves when touching the recipients in the oven, as they will be very hot.***
- ***You can get better cooking and grilling results, if you use the high rack.***

Check that the heating element is in the horizontal position, and that the appropriate rack is in position.

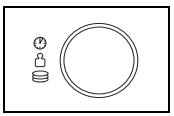


1. Open the door and place the food on the rack.



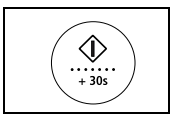
2. Press the **Grill** (⏦) button.
Result: The following indications are displayed:
⏦ (grill mode)
Next : Turn the blinking dial.

- You cannot set the temperature of the grill.



3. Set the grilling time by turning the **Jog Dial**.
- The maximum grilling time is 60 minutes.

Next : Press the blinking button.



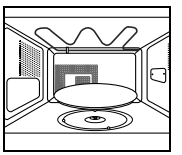
4. Press the **Start**(◈) button.
Result: Grilling starts:
- ◆ When cooking has finished, the oven will beep and flash “0” four times. The oven will then beep one time per minute.

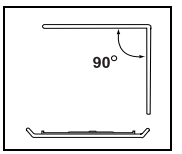
Choosing the Heating Element Position

The heating element is used when grilling.
The heating element is used when cooking food by convection, grilling or spit roasting. It can be placed in one of two positions:

- ***Horizontal position for convection cooking and grilling***
- ***Vertical position for spit roasting only***

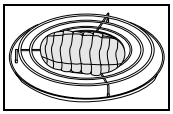
☛ Only change the position of the heating element when it is cold and do not apply excessive force when placing it in the vertical position.





To set the heating element to the...	Then...
Vertical position	◆ Pull down on the heating element ◆ Push it towards the back of the oven until it is parallel with the back wall
Horizontal position (convection cooking and grilling)	◆ Pull the heating element towards you ◆ Push it upwards until it is parallel with the ceiling (top) of the oven

Choosing the Accessories



Traditional convection cooking does require cookware. You should, however, use only cookware that you would use in your normal oven.
Microwave-safe cantainers are not usually suitable for convection cooking; don't use plastic containers, dishes, paper cups, towels, etc.
If you wish to select a combined cooking mode (microwave and grill or convection), use only recipients that are microwave-safe and oven-proof. Metallic cookware or utensils may damage your oven.

☛ For further details on suitable cookware and utensils, refer to the Cookware Guide on page 18 .

Cooking by Combination

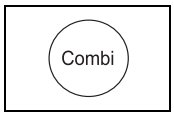
You can also combine microwave cooking with the grill or convection, to cook quickly and brown at the same time.

☛ ALWAYS use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.

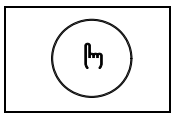
ALWAYS use oven gloves when touching the recipients in the oven, as they will be very hot.

You can improve cooking and grilling, if you use the high rack.

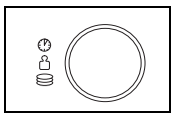
Open the door. Place the food on the rack best suited to the type of food to be cooked. Place the rack on the turntable. Close the door.



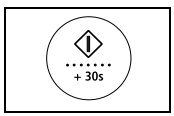
1. Press the **Combi** button.
Next : Press the blinking button.



2. Select the appropriate Combination mode by pressing the **Select** ( ) button. Refer to the conbination mode and power level table below for further detaies.
Next : Turn the blinking dial.



3. Set the cooking time by turning the **Jog Dial**.
The maximum cooking time is 60 minutes.
Next : Press the blinking button.



4. Press the **Start**(◇) button.
Result:

- Combination cooking starts.
- When cooking has finished, the oven will beep and flash "0" four times. The oven will then beep one time per minute.

Mode	Power Level
C 1	Microwave + Grill
C 2	Microwave + Convection (250°C)
C 3	Microwave + Convection (220°C)
C 4	Microwave + Convection (200°C)
C 5	Microwave + Convection (180°C)
C 6	Microwave + Convection (160°C)
C 7	Microwave + Convection (140°C)
C 8	Microwave + Convection (100°C)
C 9	Microwave + Convection (40°C)

Using the Deodorization Feature

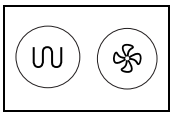
Use this feature after cooking odorous food or when there is a lot of smoke in the oven interior.
First clean the oven interior.

Press the **Deodorization**( ) button after you have finished cleaning. you will hear four beeps.

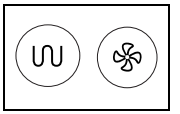
- ✉ The deodorization time has been specified as 5 minutes. It increases by 30 seconds whenever the +30s button is pressed.
- ✉ You can also adjust **Deodorization** time by pressing the +30s button.
- ✉ The maximum deodorization time is 60 minutes.

Safety-locking Your Microwave Oven

Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be "locked" so that children or anyone unfamiliar with it cannot operate it accidentally.
The oven can be locked at any time.



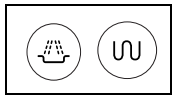
1. Press the **Grill** and **Convection** buttons at the same time (about one second).
   Result:
   - ◆ The oven is locked.
   - ◆ The follow indication is display "**L**".



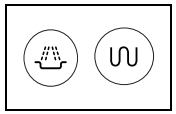
2. Press the **Grill** and **Convection** buttons at the same time (about one second).
   Result: The oven can be used normally.

Switching the Beeper Off

You can switch the beeper off whenever you want.



1. Press the **Microwave**( ) and **Grill** ( ) buttons at the same time (about one second).
   Result: The oven does not beep to indicate the end of a function.



2. To switch the beeper back on, press the **Microwave**( ) and **Grill** ( ) buttons again at the same time (about one second).
   Result: The oven operates normally.

Manual Stop Turntable Function

The turntable on/off( ) button enables you to use large dishes which fill the whole oven by stopping the turntable from rotating (only manual cooking mode).

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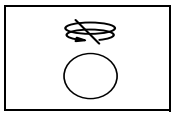
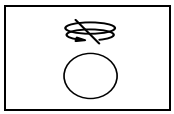
☛ The results will be less satisfactory in this case as the cooking is less even. We recommend that you turn the dish by hand halfway through the cooking process.

Warning ! Never operate the turntable without food in the oven.

Reason: This may cause fire or damage to the unit.



1. Press the **Turntable on/off** ( ) button.
   Result: The turntable will not rotate.



2. To switch the turntable rotating back on, press the **Turntable on/off** ( ) button again.
   Result: The turntable will rotate.

✉ Do not press the **Turntable on/off**( ) button during the cooking process. Cancel the cooking phase, before pressing the **turntable On/Off**( ) button.

Cookware Guide

EN

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.
Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-Safe	Comments
Aluminium foil	✓ ✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Crust plate	✓	Do not preheat for more than 8minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless deco-rated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plas-tic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓ ✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ :Recommended
✓✗:Use Caution
✗ :Unsafe

Cooking Guide

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:

Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:

Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example (see the chapter with tips, techniques and hints).

Covering during cooking

To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process. Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times

After cooking is over food the standing time is important to allow the temperature to even out within the food.

Cooking Guide for frozen vegetables

Use a suitable glass pyrex bowl with lid. Cook covered for the minimum time - see table. Continue cooking to get the result you prefer.
Stir twice during cooking and once after cooking. Add salt, herbs or butter after cooking. Cover during standing time.

Food	Portion	Power	Time (min.)	Standing Time(min.)	Instructions
Spinach	0.15kg	600W	5-6	2-3	Add 15 ml (1 tablespoon) cold water.
Broccoli	0.3kg	600W	8-9	2-3	Add 30 ml (2 tbsp.) cold water.
Peas	0.3kg	600W	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Green Beans	0.3kg	600W	7½-8½	2-3	Add 30 ml (2 tbsp.) cold water.
Mixed Vegetables (carrots/peas/ corn)	0.3kg	600W	7-8	2-3	Add 15 ml (1 tbsp.) cold water.
Mixed Vegetables (Chinese style)	0.3kg	600W	7½-8½	2-3	Add 15 ml (1 tbsp.) cold water.

Cooking Guide for rice and pasta

Rice: Use a large glass pyrex bowl with lid – rice doubles in volume during cooking. Cook covered.
After the cooking time is over, stir before standing time and salt or add herbs and butter.
Remark: The rice may not have absorbed all water after the cooking time is finished.

Pasta: Use a large glass pyrex bowl. Add boiling water, a pinch of salt and stir well. Cook uncovered.
Stir occasionally during and after cooking. Cover during standing time and drain thoroughly afterwards.

Food	Portion	Power	Time (min.)	Standing Time(min.)	Instructions
White Rice (parboiled)	0.25kg 0.37kg	900W	15-16 17½-18½	5	Add 500 ml cold water. Add 750 ml cold water.
Brown Rice (parboiled)	0.25kg 0.37kg	900W	20-21 22-23	5	Add 500 ml cold water. Add 750 ml cold water.
Mixed Rice (rice + wild rice)	0.25kg	900W	16-17	5	Add 500 ml cold water.
Mixed Corn (rice + grain)	0.25kg	900W	17-18	5	Add 400 ml cold water.
Pasta	0.25kg	900W	10-11	5	Add 1000 ml hot water.

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Cooking Guide for fresh vegetables

Use a suitable glass pyrex bowl with lid. Add 30-45 ml cold water (2-3 tbsp.) for every 250 g unless another water quantity is recommended – see table. Cook covered for the minimum time – see table. Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint: Cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All fresh vegetables should be cooked using full microwave power (900W).

Food	Portion	Time (min.)	Standing Time (min.)	Instructions
Broccoli	0.25kg 0.5kg	4½-5 7-8	3	Prepare even sized florets. Arrange the stems to the centre.
Brussels Sprouts	0.25kg	6-6½	3	Add 60-75 ml (5-6 tbsp.) water.
Carrots	0.25kg	4½-5	3	Cut carrots into even sized slices.
Cauliflower	0.25kg 0.5kg	5-5½ 7½-8½	3	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	0.25kg	4-4½	3	Cut courgettes into slices. Add 30 ml (2 tbsp.) water or a knob of butter. Cook until just tender.
Egg Plants	0.25kg	3½-4	3	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	0.25kg	4-4½	3	Cut leeks into thick slices.
Mushrooms	0.12kg 0.12kg	1½-2 2½-3	3	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	0.25kg	5-5½	3	Cut onions into slices or halves. Add only 15 ml (1 tbsp.) water.
Pepper	0.25kg	4½-5	3	Cut pepper into small slices.
Potatoes	0.25kg 0.5kg	4-5 7-8	3	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip Cabbage	0.25kg	5½-6	3	Cut turnip cabbage into small cubes.

REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens and hobs normally take.

Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20°C or a chilled food with a temperature of about +5 to +7°C.

Arranging and covering

Avoid reheating large items such as joint of meat - they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring

- Some foods can be reheated using 900 W power while others should be reheated using 600 W, 450 W or even 300 W.

Check the tables for guidance.

In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).

Stir well or turn food over during reheating for best results. When possible, stir again before serving.

Take particular care when heating liquids and baby foods. To prevent eruptive boiling of liquids and possible scalding, stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food. It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times

- When reheating food for the first time, it is helpful to make a note of the time taken - for future reference.

Always make sure that the reheated food is piping hot throughout.

Allow food to stand for a short time after reheating - to let the temperature even out.

The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.

Take particular care when heating liquids and baby food. See also the chapter with the safety precautions.

REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a

- spoon or glass stick into the beverages and stir before, during and after heating.

EN

REHEATING BABY FOOD

BABY FOOD:
Empty into a deep ceramic plate. Cover with plastic lid. Stir well after reheating! Let stand for 2-3 minutes before serving. Stir again and check the temperature. Recommended serving temperature: between 30-40°C.
BABY MILK:
Pour milk into a sterilised glass bottle. Reheat uncovered. Never heat a baby's bottle with teat on, as the bottle may explode if overheated. Shake well before standing time and again before serving! Always carefully check the temperature of baby milk or food before giving it to the baby. Recommended serving temperature: ca. 37°C.
REMARK:
Baby food particularly needs to be checked carefully before serving to prevent burns. Use the power levels and times in the next table as a guide lines for reheating.

Reheating Baby Food and Milk
Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power	Time	Standing Time(min.)	Instructions
Baby food (vegetables + meat)	0.19kg	600W	30sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby porridge (grain + milk + fruit)	0.19kg	600W	20sec.	2-3	Empty into ceramic deep plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby milk	0.1kg 0.2kg	300W	30-40sec. 1min. to 1min. 10sec.	2-3	Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turntable. Cook uncovered. Shake well and stand for at least 3 minutes. Before serving, shake well and check the temperature carefully.

Reheating Liquids and Food
Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Power	Time (min.)	Standing Time (min.)	Instructions
Drinks (coffee, tea and water)	0.15kg (1 cup) 0.3kg (2 cups) 0.4kg (3 cups) 0.6kg (4 cups)	900W	1-1½ 2-2½ 3-3½ 3½-4	1-2	Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well.
Soup (chilled)	0.25kg 0.35kg 0.45kg 0.55kg	900W	2½-3 3-3½ 3½-4 4½-5	2-3	Pour into a deep ceramic plate or deep ceramic bowl. Cover with plastic lid. Stir well after reheating. Stir again before serving.
Stew (chilled)	0.35kg	600W	4½-5½	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with sauce (chilled)	0.35kg	600W	3½-4½	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
Filled pasta with sauce (chilled)	0.35kg	600W	4-5	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated Meal (chilled)	0.35kg 0.45kg 0.55kg	600W	4½-5½ 5½-6½ 6½-7½	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.
Cheese Fondue ready-to-serve (chilled)	0.4kg	600W	6-7	1-2	Put the ready-to-serve cheese fondue in a suitable sized glass pyrex bowl with lid. Stir occasionally during and after reheating. Stir well before serving.

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DEFROSTING

Microwaves are an excellent way of defrosting frozen food. Microwaves gently defrost frozen food in a short period of time. This can be of great advantage, if unexpected guests suddenly show up.

Frozen poultry must be thoroughly thawed before cooking. Remove any metal ties and take it out of any wrapping to allow thawed liquid to drain away.

Put the frozen food on a dish without cover. Turn over half way, drain off any liquid and remove any giblets as soon as possible. Check the food occasionally to make sure that it does not feel warm.
If smaller and thinner parts of the frozen food start to warm up, they can be shield by wrapping very small strips of aluminium foil around them during defrosting.

Should poultry start to warm up on the outer surface, stop thawing and allow it to stand for 20 minutes before continuing.
Leave the fish, meat and poultry to stand in order to complete defrosting. The standing time for complete defrosting will vary depending on the quantity defrosted. Please refer to the table below.

Hint: lat food defrosts better than thick and smaller quantities need less time than bigger ones. Remember this hint while freezing and defrosting food.

For defrosting of frozen food with a temperature of about -18 to - 20°C, use the following table as a guide.

All frozen food should be defrosted using defrosting power level (180 W).

Food	Portion	Time (min.)	Standing Time (min.)	Instructions
Meat				
Minced beef	0.25kg 0.5kg	6-7 10-12	15-30	Place the meat on a flat ceramic plate. Shield thinner edges with aluminium foil. Turn over after half of defrosting time!
Pork steaks	0.25kg	7-8		
Poultry				
Chicken pieces	0.5kg (2pcs)	12-14	15-60	First, put chicken pieces first skin-side down, whole chicken first breast-side-down on a flat ceramic plate. Shield the thinner parts like wings and ends with aluminium foil. Turn over after half of defrosting time!
Whole chicken	1.2kg	28-32		
Fish				
Fish fillets/	0.2kg	6-7	10-25	Put frozen fish in the middle of a flat ceramic plate. Arrange the thinner parts under the thicker parts. Shield narrow ends with aluminium foil. Turn over after half of defrosting time!
Whole fish	0.4kg	11-13		
Fruits				
Berries	0.3kg	6-7	5-10	Spread fruit on a flat, round glass dish (with a large diameter).
Bread				
Bread rolls (each ca. 50 g)	2pcs 4pcs	1-1½ 2½-3	5-20	Arrange rolls in a circle or bread vertically(like a tower) on kitchen paper in the middle of turntable. Turn over after half of defrosting time!
Toast/ Sandwich	0.25kg	4-4½		
German bread (wheat + rye flour)	0.5kg	7-9		

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GRILL

The grill-heating element is located underneath the ceiling of the cavity. It operates while the door is closed and the turntable is rotating. The turntable's rotation makes the food brown more evenly. Preheating the grill for 4 minutes will make the food brown more quickly.

Cookware for grilling:
Should be flameproof and may include metal. Do not use any type of plastic cookware, as it can melt.

Food suitable for grilling:
Chops, sausages, steaks, hamburgers, bacon and gammon rashers, thin fish portions, sandwiches and all kinds of toast with toppings.

Important Remark:
Whenever the grill only mode is used, make sure that the grill-heating element is under the ceiling in the horizontal position and not on the back-wall in the vertical position. Please remember that food must be placed on the high rack, unless another instruction is recommended.

MICROWAVE-GRILL-CYCLE-FUNCTION

This mode is altering the microwave and grill function, so that the radiant heat that is coming from the grill and the microwaves are cooking and browning the food. It operates only while the door is closed and the turntable is rotating. Due to the rotation of the turntable, the food browns evenly.

Cookware for cooking with microwave-grill-cycle-function
Please use cookware that microwaves can pass through. Cookware should be flameproof. Do not use metal cookware with combination mode. Do not use any type of plastic cookware, as it can melt.

Food suitable for microwave-grill-cycle cooking:
Food suitable for combination mode cooking include all kinds of cooked food which need reheating and browning (e.g. baked pasta), as well as foods which require a short cooking time to brown the top of the food. Also, this mode can be used for thick food portions that benefit from a browned and crispy top (e.g. chicken pieces, turning them over half way through cooking). Please refer to the grill table for further details.

Important Remark:
Whenever the cycle mode (microwave-grill) is used, make sure that the grill heating element is under the ceiling in the horizontal position and not on the back-wall in the vertical position. The food should be placed on the high rack, unless another instruction is recommended. Otherwise it has to be placed directly on the turntable. Please refer to the instructions in the following table.

The food must be turned over, if it is to be browned on both sides.

Grill Guide for fresh food

Preheat the grill with the grill-function for 4 minutes.
Use the power levels and times in this table as guide lines for grilling.

Fresh Food	Portion	Power	1. Side Time (min.)	2. Side Time (min.)	Instructions
Toast Slices	2-4 pcs (each 0.025 kg)	Grill only	3-4	2-3	Put toast slices side by side on the high rack.
Grilled Tomatoes	0.2 kg (2 pcs)	Mw-Grill-Cycle	6-7	-	Cut tomatoes into halves. Put some cheese on top. Arrange in a circle in a flat glass pyrex dish. Place it on the high rack.
Tomato-CheeseToast	2 pcs (0.2 kg) 4 pcs (0.4 kg)	Mw-Grill-Cycle	4-5 6-7	-	Toast the bread slices first. Put the toast with topping on the high rack. Stand for 2-3 minutes
Toast Hawaii(ham, pineapple,cheese slices)	2 pcs (0.25 kg) 4 pcs (0.5 kg)	Mw-Grill-Cycle	6-7 8-9	-	Toast the bread slices first. Put the toasts with topping side by side on the high rack. Stand for 2-3 minutes.
Baked Potatoes	0.5 kg	Mw-Grill-Cycle	18-20	5-7	Cut potatoes into halves and brush cut side with oil and spices. Put them in a circle on the high rack with the cut side towards the grill.
Pasta Gratin/ Lasagne (chilled)	0.5 kg	Mw-Grill-Cycle	20-25	-	Put the fresh gratin into a suitable sized ovenproof glass dish. Put dish on the low rack. After cooking stand for 2-3 minutes.
Chicken Pieces	0.6-0.7 kg (2-3 pcs)	Mw-Grill-Cycle	12-13	10-11	Brush chicken pieces with oil and spices.Put them in a circle on the high rack.Stand for 2-3 minutes.
Lamb Chops (medium)	0.4 kg (4 pcs)	Grill only	10-12	8-9	Brush the lamb chops with oil and spices.Lay them in a circle on the high rack.After grilling stand for 2-3 minutes.
Roast Fish	0.5-0.6 kg (2 fishes)	Mw-Grill-Cycle	10-11	11-12	Brush skin of whole fish with oil and salt, add herbs and spices. Put fishes head to tail on the high rack.
Baked Apples	2 apples (ca. 0.35 kg)	Mw-Grill-Cycle	9-11	-	Core the apples and fill them with raisins.Put jam and almond slices on top.Put apples on a flat ovenproof glass dish. Place the dish on the low rack. Stand 3 min..

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CONVECTION

Cooking with convection is the traditional and well known method of cooking food in a traditional oven with hot air.
The heating element and the fan are situated on the back-wall, so that the hot air is circulated.

Cookware for convection cooking:
All conventional ovenproof cookware, baking tins and sheets - anything you would normally use in a traditional convection oven - can be used.

Food suitable for convection cooking:
All biscuits, individual scones, rolls and cakes should be made by this mode as well as rich fruit cakes, choux pastry and souffles.

MICROWAVE-CONVECTION-CYCLE-FUNCTION

This mode is altering the microwave and convection function, so that the microwave energy is reducing the cooking time while the hot air is giving the food a brown and crispy surface.
Cooking with convection is the traditional and well known method of cooking food in an oven with hot air circulated by a fan on the back-wall.

Cookware for cooking with microwave-convection-cycle-function:
Should be able to let the microwaves pass through. Should be ovenproof (like glass, pottery or china without metal trims); similar to the cookware described under Microwave-Grill-cycle-function.

Food suitable for microwave-convection-cycle cooking:
All kinds of meats and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, roast vegetables, scone rounds and bread.

Convection Guide for Roast Meat

Preheat the convection with the preheating function to the desired temperature.
Use the power levels and times in this table as guide lines for convection cooking.

Fresh Food	Portion	Power	1. Stage (Time)	1. Stage (Time)	Instructions
Roast Chicken	1.1 -1.2 kg	Mw-Convection-Cycle 220°C	25-28	22-25	Brush chicken with oil and spices.Put chicken first breast side down, second side breast side up on the low rack.Stand for 5 minutes after grilling.
Roast Beef/ Roast Lamb (medium)	0.9-1 kg	Mw-Convection-Cycle 180 °C	27-29	13-15	Brush beef/ lamb with oil and spice it with pepper, salt and paprika.Put it on the low rack with the fat side down. After cooking wrap in aluminium foil and stand for 10-15 minutes to finalize cooking.

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Convection Guide for Bread Rolls and Bread

Preheat the convection with the preheating function to the desired temperature.
Use the power levels and times in this table as guide lines for convection cooking.

Fresh Food	Portion	Power	1. Stage (Time)	1. Stage (Time)	Instructions
Bread Rolls (ready baked) each ca. 50 g	4-6 pcs	Only convection 180°C	2-3	-	Put bread rolls in a circle on the low rack.Use oven gloves while taking out!Stand 2-3 minutes.
Baguette (pre-baked)	1 pc (0.175 kg)	Only Convection 200°C	8-9	-	Put baguette on the high rack. Use oven gloves while taking out! Stand 2-3 minutes
Garlic Bread (pre-baked) (chilled)	1 pc (0.175 kg)	Mw-Convection-Cycle 220°C	7-9	-	Put the baguette on baking paper on the low rack. After baking stand for 2-3 minutes.
Bun (fresh yeast dough)	0.5 kg	Only Convection 160°C	24-26	-	Put the fresh yeast dough with dried fruit in a round black metal baking dish (Ø 18 cm).Put dish on the low rack. Stand 10 minutes.
Brown BreadRye + wheat (fresh leavenwith yeast)	0.85 kg	Mw-Convection Cycle 200°C	23-27	-	Put the fresh dough in a small, rectangular black metal baking dish (length 21 cm).Put the bread on the low rack.Stand for 5-10 minutes.

Convection Guide for Cake and Pastries

Preheat the convection with the preheating function to the desired temperature.
Use the power levels and times in this table as guide lines for convection cooking.

Fresh dough	Portion	Power	1. Stage (Time)	1. Stage (Time)	Instructions
Hazelnut Cake	0.75 kg	Mw-Convection Cycle 220°C	25-28	-	Put the fresh dough in a small glass or black metal baking dish (20cm length or diameter). Put dish on the low rack. Stand 10 minutes.
Marble Cake/ Lemon cake	0.75 kg	Mw-Convection Cycle 180°C	22-25	-	Put the fresh dough in a small glass or black metal baking dish (20cm length or diameter). Put the cake on the low rack. After baking stand for 5-10 minutes.
Apple Cake	0.5 kg	Mw-Convection Cycle 250°C	26-30	-	Put the 350 g fresh dough in a round or black metal baking dish (Ø 18 cm). Put 150 g thin apple slices on top. Put the cake on the low rack. After baking stand for 5-10 minutes.
Apple Pie	0.6 kg	Mw-Convection Cycle 220°C	25-28	-	Put 200 g shortbread pastry evenly in a black metal baking dish (Ø 18 cm). Fill with 300 g thin apple slices. Cover with 100 g shortbread pastry or put crumbles on top.
Baked Cheese Cake 'german style'	0.6 kg	Mw-Convection Cycle 220°C	24-26	-	Put 150 g shortbread pastry evenly in a black metal baking dish (Ø 18 cm).Fill with 450 g cheese cake filling (curd or cream cheese, eggs, sugar and starch). Keep standing for 10 minutes in the oven.
Filled Puff Pastries	0.3 kg (3 pcs)	Only Convection 220°C	17-19	-	Fill fresh pastry sweet or salty e.g. fruits, ham, cheese, vegetables or mince.Put them on baking paper in a circle on the low rack.
Muffins	6 x 0.07 kg (0.4-0.45 kg)	Mw-Convection Cycle 250°C	18-20	-	Fill the fresh dough evenly in a ceramic or glass muffin-dish. Put it on the low rack. After baking stand for 5 min..

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Convection guide for frozen food

Preheat the convection with the preheating function until the desired temperature is reached.

Use the power levels and times in this table as guide lines for baking.

Frozen Food (-18°C)	Portion	Power	Time (min)	Instructions
Bread Rolls (each ca. 50 g) (ready baked)	4 pcs	Only Convection 140°C	7-9	Arrange rolls in a circle on the low rack. Stand for 2-5 minutes.
Baguettes / Garlic Bread (pre-baked)	0.175 kg (1 pc)	Mw-Convection-Cycle 220°C	8-9	Put the frozen baguette on the low rack.
Whole German Bread (pre-baked)	0.5 kg	Mw-Convection-Cycle 160°C	13-15	Put the whole bread on the low rack. After baking stand for 5 minutes.
Apple Cake (ready baked)	0.4-0.5 kg	Mw-Convection-Cycle 180°C	9-11	Put cake on baking paper. Set the cake on the low rack. After baking stand for 15 minutes. Hint: Stand cake in the oven and serve warm.
Baguettes with topping (e.g. tomatoes, cheese, ham, etc.)	0.25 kg (2 pcs)	Mw-Convection-Cycle 220°C	10-12	Put frozen baguettes side by side on the low rack. After baking stand for 2-3 minutes.
Pizza	0.3 kg 0.4 kg	Mw-Convection-Cycle 250°C	16-18 19-21	Place pizza on the low rack.After baking stand for 2-3 minutes.
Pasta Gratin/ Lasagne	0.4 kg	Mw-Convection-Cycle 200°C	30-32	Fill it into a suitable sized ovenproof glass dish. Put frozen pasta on the low rack. After cooking stand for 2-3 minutes.
Oven Chips	0.4 kg	Only convection 200°C	26-30	Put directly on the turntable. Turn them over after 2/3 of time is over.

SPECIAL HINTS

MELTING BUTTER

Put 50 g butter into a small deep glass dish. Cover with plastic lid.
Heat for 30-40 seconds using 900 W, until butter is melted.

MELTING CHOCOLATE

Put 100 g chocolate into a small deep glass dish.
Heat for 3-5 minutes, using 450 W until chocolate is melted.
Stir once or twice during melting. Use oven gloves while taking out!

MELTNG CRYSTALLIZED HONEY

Put 20 g crystallized honey into a small deep glass dish.
Heat for 20-30 seconds using 300 W, until honey is melted.

MELTING GELATINE

Lay dry gelatine sheets (10 g) for 5 minutes into cold water.
Put drained gelatine into a small glass pyrex bowl.
Heat for 1 minute using 300 W.
Stir after melting.

COOKING GLAZE/ICING (FOR CAKE AND GATEAUX)

Mix instant glaze (approximately 14 g) with 40 g sugar and 250 ml cold water.
Cook uncovered in a glass pyrex bowl for 3 ½ to 4 ½ minutes using 900 W, until glaze/icing is transparent. Stir twice during cooking.

COOKING JAM

Put 600 g fruits (for example mixed berries) in a suitable sized glass pyrex bowl with lid. Add 300 g preserving sugar and stir well.
Cook covered for 10-12 minutes using 900 W.
Stir several times during cooking. Empty directly into small jam glasses with twist-off lids. Stand on lid for 5 minutes.

COOKING PUDDING

Mix pudding powder with sugar and milk (500 ml) by following the manufacturers instructions and stir well. Use a suitable sized glass pyrex bowl with lid. Cook covered for 6 ½ to 7 ½ minutes using 900 W.
Stir several times well during cooking.

BROWNING ALMOND SLICES

Spread 30 g sliced almonds evenly on a medium sized ceramic plate.
Stir several times during browning for 3 ½ to 4 ½ minutes using 600 W.
Let it stand for 2-3 minutes in the oven. Use oven gloves while taking out!

Cleaning Your Microwave Oven

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- ***Inside and outside surfaces***
- ***Door and door seals***
- ***Turntable and Roller rings***

☛ **ALWAYS** ensure that the door seals are clean and the door closes properly.

☛ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

✉ **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:

- Accumulate
- Prevent the door from closing correctly

✉ Clean the microwave oven cavity right ofter each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury.

✉ The instructions for cooking ranges, hobs and ovens shall state that a steam cleaner is not to be used.

Storing and Repairing Your Microwave Oven

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A few simple precautions should be taken when storing or having your microwave oven serviced.
The oven must not be used if the door or door seals are damaged:

- ***Broken hinge***
- ***Deteriorated seals***
- ***Distorted or bent oven casing***

Only a qualified microwave service technician should perform repairs.

☛ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:

- Unplug it from the wall socket
- Contact the nearest after-sales service centre

✉ If you wish to store your oven away temporarily, choose a dry, dust-free place.

- **Reason:** Dust and damp may adversely affect the working parts in the oven

Technical Specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Power source	240V ~ 50 Hz AC
Power consumption	
Maximum power	1700 W
Microwave	1400 W
Grill (heating element)	1300 W
Convection (heating element)	1700 W
Output power	100 W / 900 W - 6 levels (IEC-705)
Operating frequency	2450 MHz
Dimensions (W x D x H)	
Outside	522 x 539 x 312 mm
Oven cavity	355 x 380.6 x 234 mm
Volume	32 Liter
Weight	
Net	21.0 kg approx.
Shipping	23.5 kg approx.

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